

Beet Potato Salad

Salat Bet Rouge

From Zoranje

12 medium-sized beets

4 carrots

16 large potatoes

4 large onion

4 green pepper

1 pima peque (1 hot pepper), seeded

6 Hot Dogs

Mayonnaise, 12-16 tablespoons

Salt

Directions

1. Boil potatoes and carrot in water with 1 teaspoon salt for 10 minutes or until tender.
2. Boil beet separately in water with 1 teaspoon salt until tender, then peel and mince.
3. In a bowl, place cubed potatoes, minced beet, carrots, onion, green bell peppers, hot pepper and sliced hot dogs and mix with mayonnaise. Add mayonnaise, just to hold it together and salt to taste

A Taste of Haiti

Thank you for volunteering to cook a dish
for our Taste of Haiti celebration.

Please follow the directions below:

1. During your preparation of this food please say a pray for the people of our sister parish, St. Genevieve.
2. Please follow the measurements for the recipe.
3. If you are not using a disposable dish please put your name on your dish so that we can return it to you.
4. Please have your dish at the Urban Center no later then 4:00 PM on Saturday, June 5, 2010.
5. If you have any question please call Fr Mike at 860-756-4034.
6. Join us for dinner!

A Taste of Haiti

Saturday, June 5th • 5:00 – 7:00 p.m.

and tickets will also be available at the door:

Adult - \$10.00 Children \$5.00 Family - \$25.00

At the
Franciscan Center for Urban Ministry
(*next to St. Patrick - St. Anthony Church*)
285 Church St., Hartford, CT 06103